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(54) HIGHLY NUTRITIOUS BAKED PRODUCTS
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Abstract

Highly nutritious baked products having a nutritionally well-balanced composition and a high protein content and a low lipid content compared with the conventional baked products, and having been improved in the hard texture accompanying the same. These baked products are characterized by being prepared by baking a dough which contains, based on the total solid weight, from 10 to 20% by weight of

proteins, from 7 to 14% by weight of lipids and from 55 to 81% by weight of sugars wherein trehalose amounts to 1 to 10% by weight in the sugars.



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